



PROFILE

Exceptionally innovative Executive Chef with more than 30 years of culinary experience in operations for Luxury Hotel & Resorts preparing a wide variety of unique Turkish, Mediterranean & International Cuisine. Proficient in numerous cooking techniques and cuisine with talent for working with ingredients from countries around the world. Several pre openings, Proven leadership skills with a track record of training, developing and fostering strong teams focused on quality, presentation, and food safety.

CONTACT

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Honor Awards & Certificates

1. Winner Best Starter Top Chef 2004 Middle east competition in (KSA)
2. Miele Guide Award 2011 (INDIA) (South East Asia)
3. Miele Guide Award 2012 (INDIA) (South East Asia)
4. Chaine des Rotisseries Event 1994 & 2004

EDUCATION

SAI INTERNATIONAL INSTITUTE
 MASTER DEGREE CULINARY SKILLS
 ACCREDITED USA

LANGUAGES

- Turkish- *****
- English - *****
- Uzbek ****
- Russian***

ETHEM AYDEMIR & CIRICOLLUM VITAE UPDATE: FEBRUARY 6, 2021

POST EXECUTIVE CHEF, CULINARY DIRECTOR, CORP EXEC CHEF CHALLENGES

EA COUNSULTANCY-TURKEY Owner & Founder Jan 2019 to Till Date

- HORECA, Hotel, Restaurant, Café and Catering full set up
- Trainings
- Settings standard of and branding
- Design Banquet and a-la-carte menu for all the dining and room dining.
- Coordinating events and menus
- Assisting to staff recruitment
- Assisting to purchasing and supplying

RATIONAL AG - TURKEY

APPLICATION CHEF / May 2014 / October 2014

Train to sales team & freelancer chefs, create new menus with Rational oven, create presentation to potential key account clients Catch link with chefs and to do them live cooking, to do new cookbook and recipes with Rational oven, organize exhibition shows live cooking shows, Launching new products

NESTLE PROFESSIONAL TURKEY COUNTRY EXECUTIVE CHEF -TURKEY

May 2014 to August 2018

- Train to sales team & field Chefs
- Create new menus with Nestle products
- Create presentation to potential key account clients
- Catch link with chefs and to do them live cooking
- To do new cookbook and recipes
- Organize exhibition shows live cooking shows
- Working for R&D department to be produce new products

RADISSON BLU HOTEL RESORT & SPA -RUSSIA- (Pre-Opening)

EXECUTIVE CHEF -May 2013 /May 2014

4*Luxury Hotel with 200 rooms, 4 F&B Outlets, 2 Large Banquets with 400 pax capacity, 8 Meeting rooms

- Maintain food cost as per the Company yearly Budget.
- Establishing standards for cleanliness and hygiene of the kitchen as per ISO 9000-14001 requirement
- Conduct ingredient quality check, requisition for food stores, and maintaining par stock level improve on the same.
- Training staff on waste management and yield testing. Maintaining staff discipline and monitoring duty roster.
- Create all standard recipes for the whole outlets and Banquets
- Seething full-service standards
- Recruiting & Selecting and Building New Team

GRT HOTELS & RESORTS INDIA /CHENNAI March 2011-March 2013

CORPORATE EXECUTIVE CHEF SPECIALTY CUISINES

[March 2011/March 2013]

Manage fine dining Mediterranean Award-winning restaurant and other restaurants in the group hotels

Create new menu for specialty restaurant food promotions and festivals

All day operations events and special menus for awarded fine dining restaurant

In operation specialty restaurant guest contact and get order direct from costumer

SHERATON HOTEL-BATUMI- GEORGIA - EASTERN EUROPE

EXECUTIVE CHEF (Pre-Opening) Feb 2010 / July 2010

[5*Luxury Hotel with 203 rooms, 6 F&B Outlets, 2 Large Banquets with 400/ 1000 pax capacity, 10 Meeting room]

- Maintain food cost as per the Company yearly Budget.
- Establishing standards for cleanliness and hygiene of the kitchen as per ISO 9000-14001 requirement
- Conduct ingredient quality check, requisition for food stores, and maintaining par stock level improve on the same.
- Training staff on waste management and yield testing. Maintaining staff discipline and monitoring duty roster.
- Create all standard recipes for the whole outlets and Banquets
- Seething full-service standards
- Recruiting & Selecting and Building New Team

SKILLS & COMPETENCES

- Kitchen Operation Management
- Menu Planning & Execution
- Turkish Cuisine
- Middle eastern cuisine
- Mediterranean Cuisine
- International Cuisine
- Banqueting Buffet Hygiene Practice
- Business Sense Cost Control Costing
- Cuisine Introduction Strategy
- Leadership Fine Dining Management
- Food Cost Analysis Quality Assurance
- Hotel Standard Maintenance R&D
- Recipe Development ISO 9001-14001
- Learning & Development
- Reports & Documentation
- Menu Engineering
- Inventory Management
- Pre-opening & Post Opening Exp
- MS Office
- Solving problems
- Food Promotions and Festivals
- Hands On

Trainings

- *Hygiene
- *First Aid
- *Firefight
- *Team building
- *Scratch food process
- *Trainers Program

OTHERS

- D.O.B – 07 March 1968
- Marital Status – Married
- Nationality – Turkish

RADISSON BLU HOTEL-TASHKENT (UZBEKISTAN)

EXECUTIVE CHEF - ACTING F&B MANAGER July 2005 to August 2009

4* International hotel 110 Rooms 4 F&B Outlets 4 Meeting Rooms and 1 Ballroom 400 Pax

- Operate kitchen and service department t
- Create all menus for all restaurants, bars, room service, and banquet events
- Train local team chef members and stewards coaching them
- Following REZIDOR standards and set all system in the kitchen
- Set HACCP standards and follow standards train team members
- Coordinate with sales marketing department and support them for events and banquets
- Coordinate storage, costing, Monthly reports, inventory. Payroll and duty roster for kitchen and stewarding department
- Recruit kitchen and steward members

CROWNE PLAZA JEDDAH (KSA)

EXECUTIVE CHEF June 2003 to June 2005

5* International Management Hotel 340 Rooms 6 F&B outlets Large Banqueting and Outside Catering services

- Operate all food operations
- Create all menus for all restaurants, bars, room service, and banquet events
- Train All team members Chefs and stewards coaching them
- Following IHG standards and set all system in the kitchen
- Set HACCP standards and follow standards train team members
- Coordinate with sales marketing department and support them for events and banquets
- Coordinate storage, costing, Monthly reports, inventory.
- Payroll and duty roster for kitchen and stewarding department
- Recruit kitchen and steward members

CHEES RESTAURANT] TURKEY (OWNER-CHEF) April 2000 to May 2003]

60 seat Restaurant in Istanbul it was my 1st own business than I have turn back to my profession hotel business

Open my own stylish restaurant and operate for lunch and dinner operations The restaurant Mediterranean cuisine fresh vegetables and fresh fish and kebab selections with charcoal grill and beech oven

CONRAD INTERNATIONAL HOTEL & CASINO - TURKEY

Sous Chef March 1992 to March 2000] (Pre-Opening)

5*International Luxury Management Hotel & Casino 626 rooms 6 F&B Outlets,1000 Pax Banquet capacity Ballroom, Outside Catering service and 12 Meeting rooms

- Following all day operations
- Handle and follow all staff training program and schedules
- Assist to Executive Chef
- Organize Duty Rota and market list
- Plan banquet and event operations
- Check all stores & fridges
- Follow HACCP standards
- Follow Hilton standards and company rules
- Bridge between Executive chef and local team members

HILTON INTERNATIONAL PARKSA- TURKEY

SAUCIER CHEF March 1990 to March 1992 (Pre-Opening)

110 Rooms 4-star luxury international Management property-based Istanbul with 3 F&B outlets and outside catering operations up to 500 Pax

- All day operations buffets, Ala Carte and banquet
- Assist to Chef
- Following hygiene procedures
- Check all mice are places and fridges & stores
- Follow HACCP standards

REFERENCAS

MR. Necip Fincancioglu /General Manager Retired Radisson BLU -Tashkent - UZBEKI STAN

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